



# Cheesy Soft Breadsticks

Breadsticks to rival a restaurant's! And they're gluten-free! Made with [Pamela's All-Purpose Flour Artisan Blend](#).

**Yield:** about ten 10" breadsticks

## Ingredients

- 1 (7 g) packet or 2¼ teaspoons active dry yeast
- 1 cup warm water (100°)
- 2½ cups [Pamela's All-Purpose Flour Artisan Blend](#)
- 1½ teaspoons salt
- 1 tablespoon granulated sugar
- 2 eggs
- 2 tablespoons oil
- 1 tablespoon fresh herbs, chopped, or 1 teaspoon dried herbs (such as chives, oregano, basil or thyme)
- 2 teaspoons fresh garlic, finely chopped
- 1 cup shredded Parmesan/Romano cheese, divided in half
- corn meal for dusting

## Directions

**TO MAKE DOUGH:** Proof yeast by sprinkling yeast on top of warm water (100°). Whisk All-Purpose Flour Artisan Blend, salt, and sugar in bowl of stand mixer. In a separate bowl, whisk eggs and oil together. Make a well in the dry ingredients and add the egg mixed with oil, and yeast with water. Then add the herbs, garlic and half the cheese. Mix on low until flour is moistened. Mix on high just until completely mixed, less than a minute.

**TO FORM BREADSTICKS:** Lay a piece of parchment paper on a large rimmed sheet pan and sprinkle it with cornmeal. Set aside.

Spray another large piece of parchment paper with non-stick spray. With oiled hands, scoop out about ½ cup dough and roll between your palms and on the sprayed parchment to form the shape of a thick rope. Sprinkle a couple of tablespoons of grated cheese onto the same parchment paper and roll the rope through the cheese, back and forth to form a longer rope, about 9 inches long and ¾ inch wide. Carefully move the dough onto the other parchment-covered pan (with the cornmeal) and roll back and forth a little in the cornmeal. Repeat for the rest of the dough.

Cover with plastic wrap in a warm, draft-free spot or barely warm oven and let rise to double in size. (The cornmeal adds texture and also prevents the dough from sticking to the plastic wrap.)

Preheat oven to 425° with rack in the top third of the oven, and a pizza stone (if using) placed

on the rack. Place the baking sheet with the breadsticks on the rack or on top of the pizza stone for 12 to 15 minutes until lightly colored and light feeling (will bounce back when gently touched).

NOTE: Mozzarella cheese will also work, but will result in a darker, crispier crust.

TO MAKE SEEDED VARIETY: Reduce cheese to ½ cup in the dough, and replace the cheese using for rolling on the outside with 1 cup of variety of seeds of choice (sesame, poppyseed, caraway, flax).

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